

Lemon Cream Pie

By Kimberli Washington



Ingredients

- 1 pre-made refrigerated pie crust
- 1 (14 oz.) can unsweetened condensed milk
- Yellow food coloring
- ½ cup fresh lemon juice
- 3 teaspoons lemon peel zest
- 2 cups whipping cream
- 1 teaspoon pure vanilla extract

Directions

1. Pre-heat oven to 450 degrees.
2. Bake pre-made pie crust for about 10-12 minutes or until lightly browned. Let cool completely before adding pie filling.
3. In a medium bowl, mix condensed milk, pure vanilla extract, 2 teaspoons lemon peel zest and lemon juice. Set aside.
4. In a large bowl, beat whipping cream and a few drops of yellow food coloring until stiff. Fold lemon mixture into whipped cream until mixed together well.
5. Spoon mixture into crust, cover and refrigerate for at least 3 hours or until set. Garnish with remaining teaspoon of lemon peel zest.
6. Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.